COOKING PASSION SINCE 1877

Banana Bread with Raspberries and Chocolate Chips

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 1 HOUR, 10 MINUTES

SERVES: 10-12

Ingredients

225 g unsalted butter, softened
225 g brown sugar
1 tsp vanilla extract
3 eggs, lightly beaten
3 large ripe bananas, peeled and mashed
300 g SR flour
150 g plain flour
1 tsp baking powder
½ tsp bicarbonate of soda
½ tsp salt
190 ml milk
200 g fresh or frozen raspberries (see note if using frozen)
200 g milk chocolate chips

Method

Preheat oven on CircoTherm® to 160°C and if available select a low level of steam. Grease and line a 28 cm x 12 cm loaf pan.
In a bowl of an electric mixer, place the butter, sugar and vanilla and beat until pale and fluffy. Add the egg in 3 batches and beat well.
Stir in the mashed banana. Sift together the flours, baking powder, bicarb and salt. Fold in the flour and milk alternatively. Set aside approximately 20 chips and 8 berries. Add the other raspberries and chocolate chips and gently combine.
Spoon mixture into the prepared loaf pan. Add left over chocolate chips and raspberries to the top of mixture. Bake for 1 hour and 10 minutes or until cooked when tested with a skewer. Allow to cool in the loaf pan for 15 minutes before turning out on to a wire rack. Slice banana bread when cool.

Notes

Using VarioSteam® will allow the banana bread to stay extra moist during baking. If using frozen raspberries, allow them to thaw before adding to mixture. Banana bread makes a great lunchbox addition. Wrap individual slices in plastic wrap and freeze for up to four weeks.If using a different size loaf tin cooking times can vary.

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